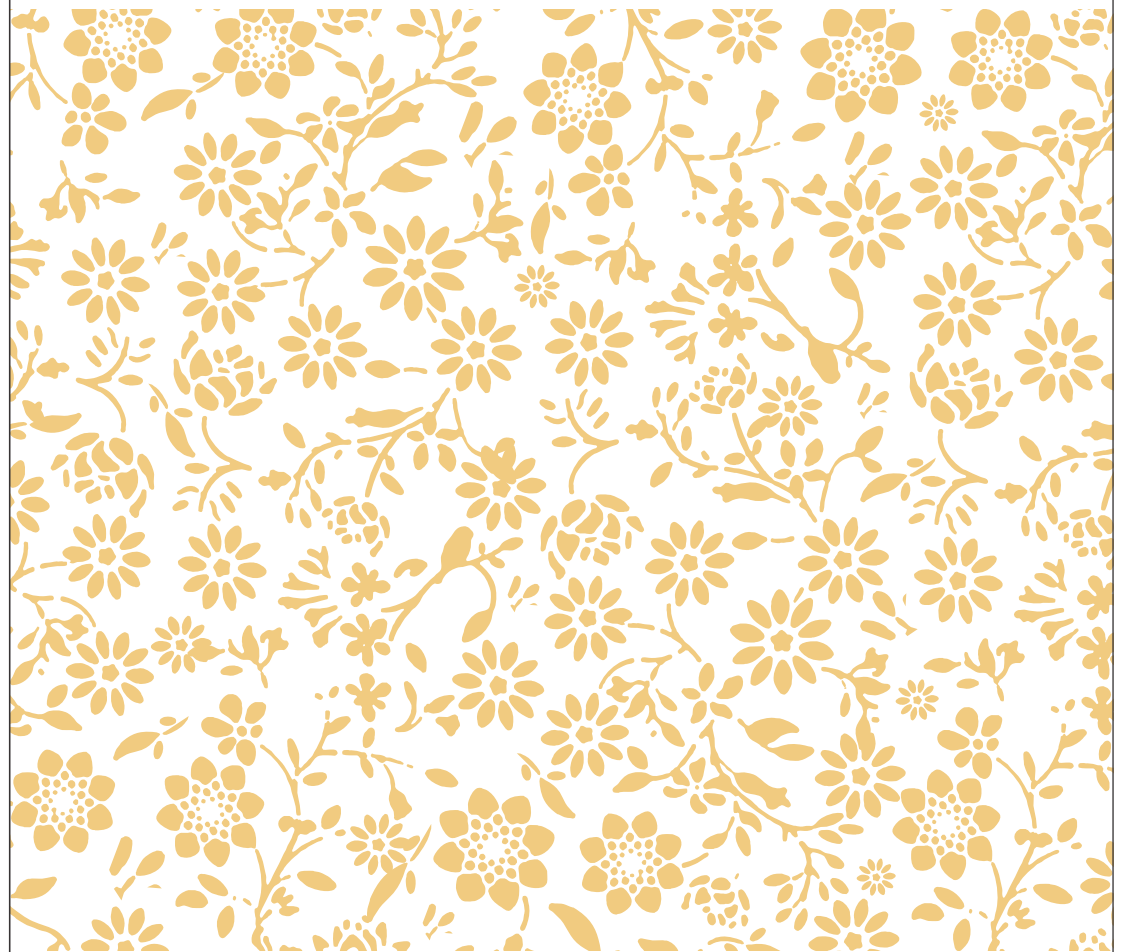


MENU

# GVK Lounge

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FIRST



BY  
**tfs** Performa

# MENU

WELCOME TO THE GVK LOUNGE

by



Performa

In the Mumbai Lounge *Executive Chef Rajesh Shetty* brings his Culinary Journey, Experiences from around the globe in this specially Crafted First Class menu. Each menu brings a bouquet of national and international dishes that are nutritional and well prepared using only quality ingredients, in our *state of the art* kitchen.

## ALL DAY DINING

available from 11:00 am to 6:00 am

### SOUPS AND SALADS

■ **VEGETARIAN SOUP OF THE DAY**

Served with Warm Bread and Accompaniments

■ **SPICED BRAISED LAMB SHANK AND  
WHITE BEAN SOUP**

Served with Mint Yogurt, Chermoula and Olive Dust

■ **SALAD OF BABY GREENS, GRILLED  
HALOUMI AND KALAMATA OLIVES**

Served with Candied Pecans, Charred Peppers, Balsamic  
Honey Figs and Muhamara Aioli

■ **MAPLE SALMON**

Maple marinated Salmon with Carrot shards, Peppers, Grapes,  
Mesculan greens, Spiced Cashewnuts and Buttermilk dressing

■ **PALETTE OF ARABIC MEZZE**

Selection of Red Pepper Hummus, marinated Kalamata  
Olives, Mint and Garlic Labneh, Babaganoush with  
Aubergine Caviar Lemon Scented Feta and warm Pita

# MENU

## MAINS

### GRILLED PANINI

■ **Veg :** Tomato, Bocconcini, Fresh Basil, Basil Pesto and Balsamic Drizzle

■ **Non Veg :** Shaved Chicken, Swiss Cheese, Cranberry Chutney Served with Mustard and Fries

### ■ INDIAN INSPIRED TANDOORI CHICKEN BURGER

Chicken cooked in the clay oven Served on a Burger bun with Mint Mayonnaise, Chunky Tomato Chutney and Fries

### ■ LAMB BIRYANI

Lamb and Fragrant Basmati Rice cooked together in a Sealed Pot " Dum" on Slow Heat. Served with Burhani Raita and Date Pickle

### ■ RAVIOLI PORCINI

Home style Ravioli filled and sautéed with porcini mushrooms, shaved Summer truffles.

### ■ FISH AND CHIPS

Crispy Fish in a Tempura Batter Served with Sauce Tartare and Fries

### ■ KATHI ROLL

A classic originating from the Streets of india made with Skewer Roasted

Kebabs wrapped in Roomali Roti

■ **Veg :** Paneer Tikka

■ **Non Veg :** Chicken Malai Tikka

## DESSERTS

### L' EQUINOXE

■ Coffee Espresso cake with Tiramisu Mousse and 100 % Arriba Columbian coffee chantilly

### ■ ROCHER PRALINE

Italian Gianduja Cream and 54% Dark Chocolate Mousse Glazed with Toasted Caramelized Hazelnuts

### ■ PABANA

Blend of tropical fruits - Passion fruit, Banana and Lemon encased within an airy Coconut - Vanilla Mousse with mango compote and toasted Coconut, Almond Praline

### ■ GULAB JAMUN

Deep Fried Reduced Milk Dumplings Soaked in Rose Flavoured Syrup

### ■ SELECTION OF ICE CREAM